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L10: Entry 6 of 15

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TITLE: RETORT-POUCHED MEAT PASTE FOOD

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INVENTOR-INFORMATION:

NAME

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APPL-NO: JP03034481

APPL-DATE: February 28, 1991

US-CL-CURRENT: 426/643; 426/646

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ABSTRACT:

PURPOSE: To provide the subject meat paste food containing an outer shell, a stuffed material and FURIKAKE (fish flour to be scattered on cooked rice) at specific ratios, resistant to collapse, having soft and smooth texture and excellent color, gloss, taste and flavor and suitable for dessert, etc.

CONSTITUTION: The objective meat paste food is prepared by mixing (A) 25-45wt.% of an outer shell produced by grinding 80-91wt.% of minced meat of walleye pollack, etc., and 9-20wt.% of raw albumen, (B) 55-75wt.% of a stuffed material produced by simply mixing 75-90wt.% of ground meat with 10-25wt.% of shrimp, crab or fish roe and (C) 0.3-1.5wt.% of FURIKAKE and retort-pouching the mixture at 100-150°C under 1.5-5atm pressure for 2-20min. The product is preferably incorporated with one or more kinds of foods selected from nuts, vegetables, fruits, beans, fish, shellfish, table luxuries and dairy products.

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